

DATE CHOCOLATE CHIP COOKIES

Grains/Breads

	192 servings	
	Weight	Measure
* Date Pieces	1 lb 10 oz
* Flour	2 lbs 12 oz
Salt	2¼ tsp
Baking Soda	1 Tbsp ½ tsp
Brown Sugar, packed	1 lb 4 oz
Granulated Sugar	1 lb 4 oz
Margarine	1 lb 10 oz
Eggs, Frozen, thawed**	1 ¾ cups
Vanilla	2 Tbsp
Chocolate Chips	1 lb

Directions

1. Soak dates in hot water for 1 minute. Drain 15 to 20 minutes.
2. Blend flour, salt, and baking soda. Set aside.
3. Place margarine and sugars in 20-quart mixing bowl. Cream until light and fluffy
4. Add eggs and vanilla. Mix until blended.
5. Mixing on low speed, slowly add flour mixture.
6. Blend in dates and chocolate chips.8
7. Drop ¾-ounce portions of dough onto oiled baking sheets.
8. Bake at 375°F, conventional oven, for 9 minutes.
9. Makes 192 cookies.

*Commodities are in **Bold**.

**All thawing time should be in the refrigerator.

Serving: 1 cookie

provides ¼ serving grains/breads for the Enhanced Meal Pattern

Yield: 16 dozen cookies

Nutrients Per Serving

Calories	97	Saturated Fat	1.0g	Iron	.4mg
Protein	1g	Cholesterol	7mg	Calcium	6mg
Carbohydrate	15g	Vitamin A	34RE	Sodium	90mg
Total Fat	3.9g	Vitamin C	0mg	Dietary Fiber	0g

Recipe provided by Californiadates.org
This recipe has not been standardized by USDA.

